

DINNERLY



Bacon and Cheese Pull-Aparts with Italian Herbs



50 minutes



2 Servings

Beat the afternoon 'snack attack' with our delicious pull-aparts. Loaded with cheese and bacon and flavoured with Italian herbs, these are perfect for ripping into after school.

WHAT WE SEND

- 100g cheddar⁷
- 200g streaky bacon
- 300g plain flour¹
- 10g baking powder¹
- 150g Greek-style yoghurt⁷
- 5g Tuscan seasoning¹⁷

* The remainder of this ingredient won't be used in this recipe.

WHAT YOU NEED

- 20g butter⁷
- 2 tsp olive oil
- 2 tsp sugar
- 60ml (¼ cup) milk⁷

TOOLS

- 16cm x 26cm baking pan
- baking paper
- box grater
- medium frypan

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Milk (7), Sulphites (17). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 420kcal, Fat 20.3g, Carbs 40.7g, Proteins 16.0g



1. Prep ingredients

Preheat the oven to 190C. Grease a 16cm x 26cm baking pan and line the base and sides with baking paper. Chop **20g butter**, then return to the fridge to chill. Coarsely grate the **cheese**. Finely chop the **bacon**.



2. Pan-fry bacon

Heat **2 tsp olive oil** in a medium frypan over medium-high heat. Cook the **bacon**, stirring, for 2-3 mins until browned. Remove the pan from the heat. Transfer the bacon to a bowl, reserving the oil in the pan.



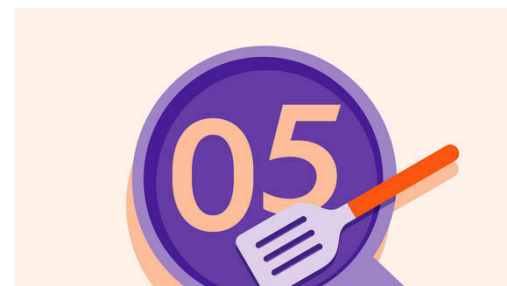
3. Make dough

Combine **300g (2 cups) flour**, **2 tsp baking powder** and **2 tsp sugar** in a large bowl. Add the **chilled butter** and use your fingers to rub the butter into the flour mixture until it resembles coarse breadcrumbs. Add the **yoghurt** and **60ml (¼ cup) milk** and stir just until a soft dough forms. Turn out onto a lightly floured surface and knead for 3 mins or until smooth and elastic.



4. Add toppings

Divide the **dough** into 12 equal pieces. Shape into balls, then flatten into 7cm rounds. Put half the rounds, with the edges touching, in the lined pan. Scatter over **half the cheese**, **half the bacon** and **¼ tsp Tuscan seasoning**. Top with the remaining discs, gently pressing to flatten slightly. Scatter over the **remaining cheese**, **remaining bacon** and **¼ tsp Tuscan seasoning***.







5. Bake and serve up

Drizzle the **reserved oil** over the rolls and season with **salt and pepper**. Bake for 20-25 mins until risen and golden. Turn out and enjoy warm. **Makes 6 rolls (1 per serve)**.



6. Make it again

Make these again using your favourite toppings! Try small chunks of ham and pineapple, or spread some barbecue sauce or tomato sauce over the dough before adding the cheese and bacon.

Questions about the recipe? Customer Service: **02 9056 7570** Email: hi@dinnerly.com.au
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 **Packed in Australia
from at least 70%
Australian ingredients**